AMW 578

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso

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Bruksanvisning
Käyttöohje
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Instrucciones para el uso

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تعليمات وكيفيّة الاستعمال

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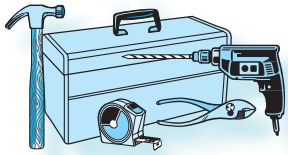
INSTALLATION

MOUNTING THE APPLIANCE

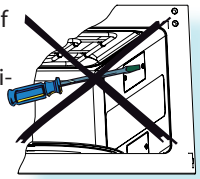
FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.



PRIOR TO CONNECTING

CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

DO NOT REMOVE THE MICROWAVE INLET PROTECTION PLATES located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.



ENSURE the oven cavity is empty before mounting.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.

DO NOT USE YOUR MICROWAVE oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

DO NOT OVER-COOK FOOD. Fire could result.

DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

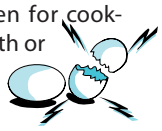
ONLY ALLOW CHILDREN *to use the oven with adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance. If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.*

DO NOT USE YOUR MICROWAVE *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*

THE DOOR SEALS AND THE DOOR SEAL AREAS *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

EGGS

DO NOT USE YOUR MICROWAVE oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



PRECAUTIONS

GENERAL

This appliance is designed for domestic use only!

The appliance should not be operated *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not use the cavity for any storage purposes.

Remove wire twist-ties *from paper or plastic bags before placing bag in the oven.*

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

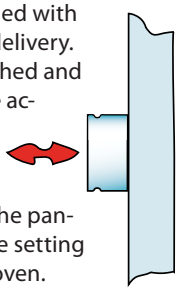
Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.*

This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

PUSH - PUSH KNOBS

The knobs of this oven are aligned with the buttons on the panel, at delivery. The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them petruding from the panel during operation. Simply push them back into the panel when you are done with the setting and continue to operate the oven.



ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

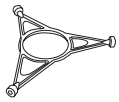
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

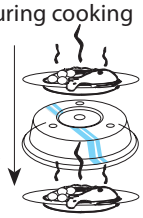
- Place the Glass turntable on the turntable support.

BAKING PLATE

Use the bakingplate when cooking in forced air only. Never use it in combination with microwaves.

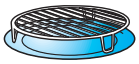
COVER

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.
Use the cover for two level reheating



WIRE RACK

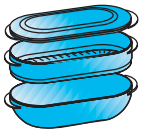
Use the Wire rack when cooking and baking with Forced Air and Grill functions.



When grilling without microwaves, use the high wire rack to elevate the food closer to the grill element in the ceiling.

STEAMER

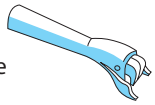
Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.
Use the steamer without the strainer in place for such foods as rice, pasta and white beans.



Always place the steamer on the Glass Turntable.

CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.



CRISP-PLATE

Place the food directly on the Crisp-plate.
Always use the Glass turntable as support when using the Crisp-plate.

Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
The Crisp-plate may be preheated before use (max. 3 min..). Always use the Crisp function when preheating the crisp-plate.

START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "DOOR".

DONENESS

Doneness is available in the following functions:
6th Sense Reheat
Assisted Mode
In the above functions, you have the possibility to personally control the end result through the Adjust doneness feature. This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

DONENESS	
Level	Effect
Doneness +2	**Yields highest end temperature**
Doneness +1	**Yields higher end temperature**
Doneness 0	**Default standard setting**
Doneness -1	**Yields lower end temperature**
Doneness -2	**Yields lowest end temperature**

When using one of these functions the oven chooses the default standard setting. This setting normally gives you the best result. But if the food you heated became too warm to eat at once, you can easily adjust this before you use that function the next time. This is done by selecting a Doneness level with the adjust knob right after you have pressed the Start button.

Note:
The Doneness can only be set or altered during the first 20 seconds of operation.

COOLING DOWN

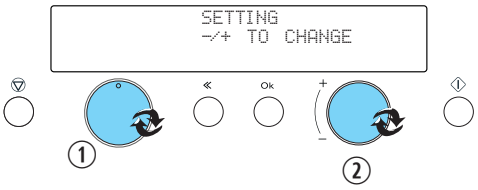
When a function is finished, the oven carries out a cooling procedure. This is normal.
After this procedure the oven switches off automatically.

The cooling procedure can be interrupted without any harm to the oven by opening the door.

CHANGING SETTINGS

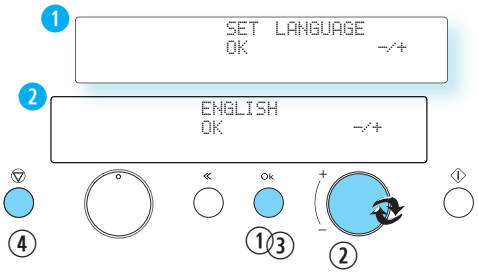
When the appliance is first plugged in it will ask you to set the Language & Clock.
After a power failure the Clock will flash and needs to be reset.
Your oven has a number of functions which can be adjusted to your personal taste.

1. **Turn the multifunction knob** to the setting position.
2. **Use the adjust knob** to choose one of the following settings to adjust.



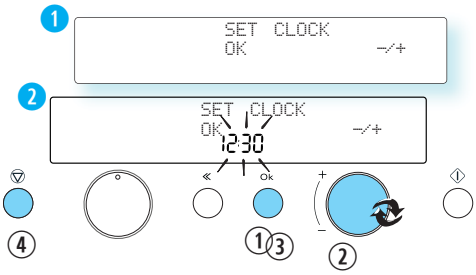
LANGUAGE

1. **Press the OK button.**
2. **Turn the adjust knob** to choose one of the available languages.
3. **Press the OK button** again to confirm your selection. You will automatically be taken to the next setting. Continue to change the next setting or go to step 4.
4. **Press the Stop button to exit** the settings function and save all your changes when you are done.



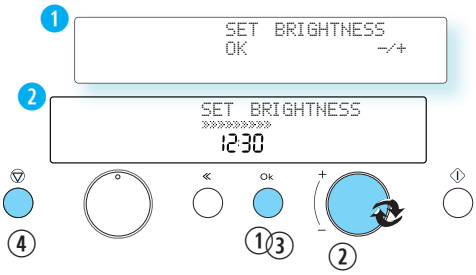
CLOCK

1. **Press the OK button.**
2. **Turn the adjust knob** to set the correct time of day (or press the Stop button to remove the clock from the display).
3. **Press the OK button** again to confirm your selection. You will automatically be taken to the next setting. The Clock is displayed. Continue to change the next setting or go to step 4.
4. **Press the Stop button to exit** the settings function and save all your changes when you are done.



BRIGHTNESS

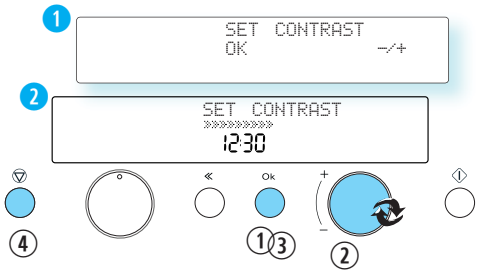
1. **Press the OK button.**
2. **Turn the adjust knob** to set the level of brightness suitable to your preference.
3. **Press the OK button** again to confirm your selection. You will automatically be taken to the next setting. Continue to change the next setting or go to step 4.
4. **Press the Stop button to exit** the settings function and save all your changes when you are done.



CHANGING SETTINGS

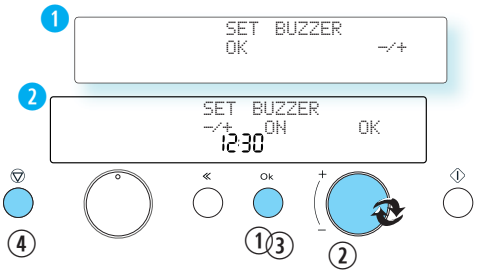
CONTRAST

1. **Press the OK button.**
2. **Turn the adjust knob** to set the level of contrast suitable to your preference.
3. **Press the OK button** again to confirm your selection. You will automatically be taken to the next setting. Continue to change the next setting or go to step 4.
4. **Press the Stop button to exit** the settings function and save all your changes when you are done.



BUZZER

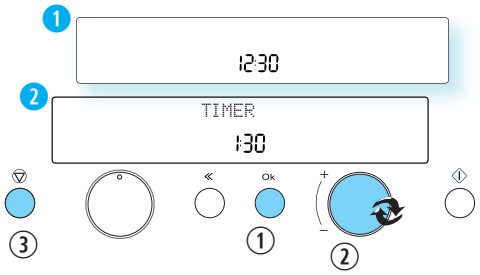
1. **Press the OK button.**
2. **Turn the adjust knob** to turn the buzzer on or off.
3. **Press the OK button** again to confirm your selection. You will automatically be taken to the next setting. Continue to change the next setting or go to step 4.
4. **Press the Stop button to exit** the settings function and save all your changes when you are done.



KITCHEN TIMER

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

1. **Turn the multifunction knob** to the zero position. The clock is displayed if it has been set, else the display will be blank.
2. **Turn the adjust knob to set the time** to measure.



The kitchen timer automatically starts the countdown after 1 second. It will continue to run in the background if the multifunction knob is used to select and run any other function
An acoustic signal will be heard when the timer has finished to count down.

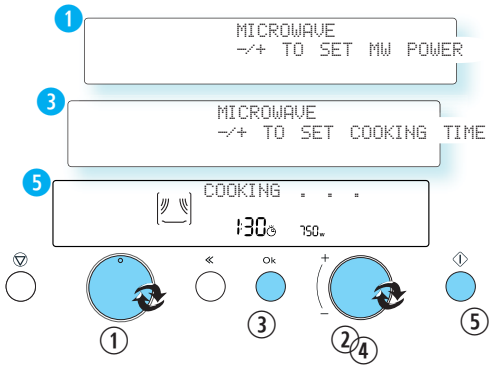
3. **To turn the kitchen timer off** before the countdown have finished, turn the multifunction knob to the zero position and press the Stop button.

COOK & REHEAT WITH MICROWAVES

Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. **Turn the multifunction knob** to the microwave position.
2. **Turn the adjust knob** to select power level.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the adjust knob** to set the cooking time.
5. **Press the Start button.**

Once the cooking process has been started:
The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.
By pressing the << button you may switch between cooking time and power level. Both can be altered during cooking by turning the adjust knob after selection.



POWER LEVEL

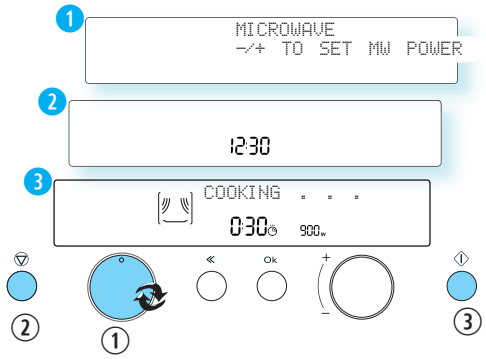
MICROWAVES ONLY	
Power	Suggested use:
900 W	**Reheating of beverages,** water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	**Cooking of vegetables,** meat etc.
650 W	**Cooking of** fish.
500 W	**More careful cooking** e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering stews,** melting butter.
160 W	**Defrosting.** Softening butter, cheeses.
90 W	**Softening** Ice cream

JET START

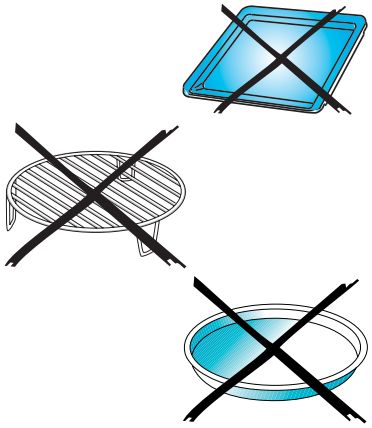
This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.

1. **Turn the multifunction knob** to the microwave position.
2. **Press the Stop button.**
3. **Press the Start button.**

If you normally keep the multifunction knob in the microwave position and the oven is in standby mode when you begin, you may go directly to step 3.



This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



MANUAL DEFROST

Follow the procedure for "How to cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

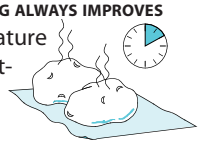
Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

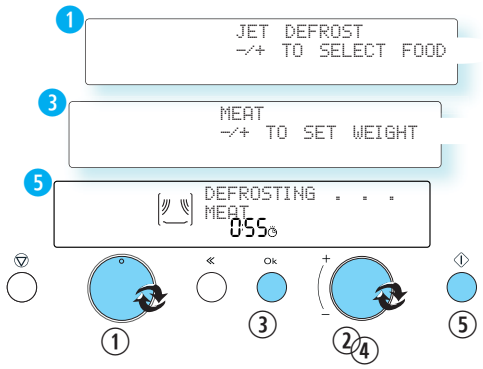
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



JET DEFROST

Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.
JET Defrost should only be used if the net weight is between 100 g- 3.0 kg.
Always place the food on the glass turntable.

1. **Turn the multifunction knob** to the JET Defrost position.
2. **Turn the adjust knob** to select the type of food you want to defrost.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting (default weight is displayed).
4. **Turn the adjust knob** to set the weight of the food.
5. **Press the Start button.**



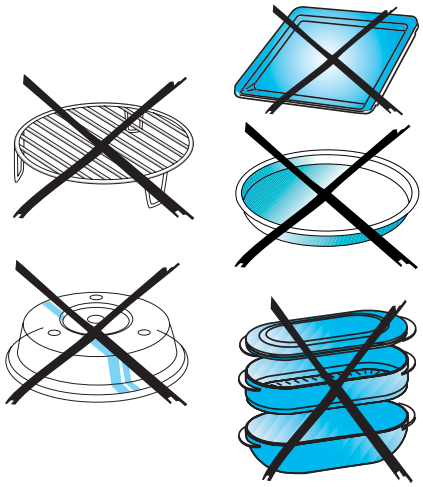
This function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

If the weight is lesser or greater than recommended weight: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

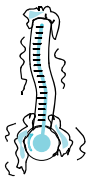
Midway through the defrosting process the oven stops and prompts you to TURN FOOD.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

Note: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.
At the end of the defrosting process the oven automatically switches to manual defrost mode and waits for you to set a time for further defrosting. If no further defrosting is required at this time, press the Stop button, open the door and remove the defrosted food



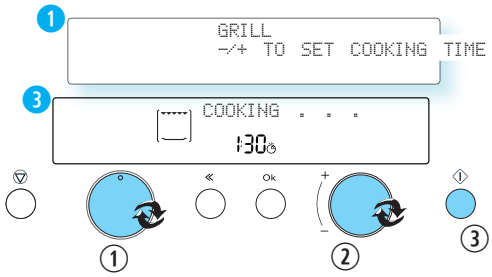
FROZEN FOODS:
If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.
If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.



GRILL

Use this function to quickly give a pleasant brown surface to the food.

1. **Turn the multifunction knob** to the grill position.
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**

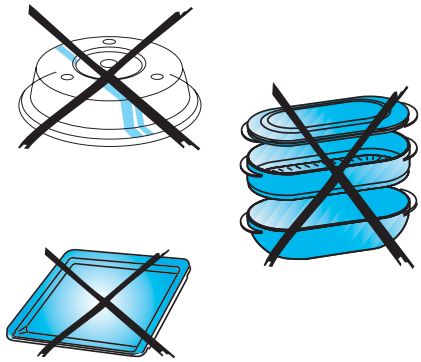


Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

For food like cheese, toast, steaks and sausages. Preheat the grill element for 3 min. for best result. Place food on the high wire rack.

__Ensure that the utensils__ used are heat resistant and ovenproof before grilling with them.

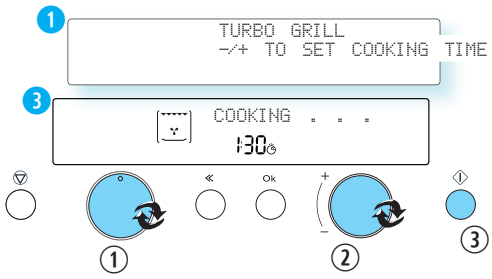
__Do not use plastic__ utensils when grilling. They will melt. Items of wood or paper are not suitable either.



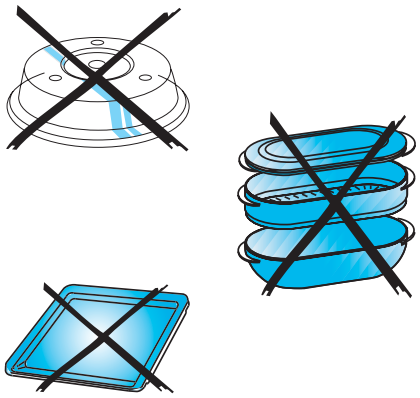
TURBO GRILL

Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

1. **Turn the multifunction knob** to the Turbo Grill position.
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**



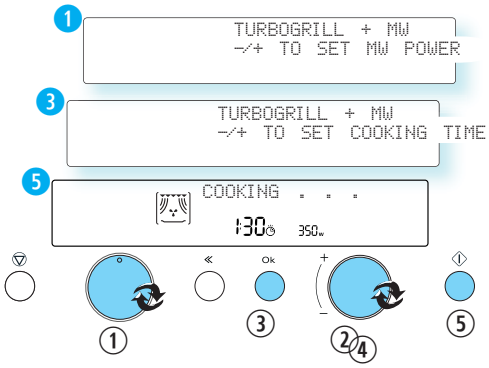
Place food on the high wire rack or on the glass turntable when cooking with this function.



TURBO GRILL COMBI

Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

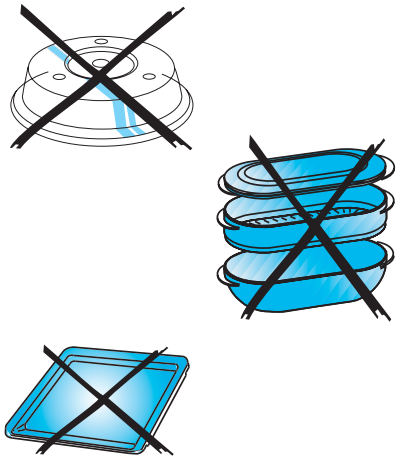
1. **Turn the multifunction knob** to the Turbo Grill Combi position.
2. **Turn the adjust knob** to set the power level.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting (default weight is displayed).
4. **Turn the adjust knob** to set the cooking time.
5. **Press the Start button.**



The max. possible microwave power level when using the Turbo Grill Combi is limited to a factory-preset level.

Place food on the high wire rack or on the glass turntable when cooking with this function.

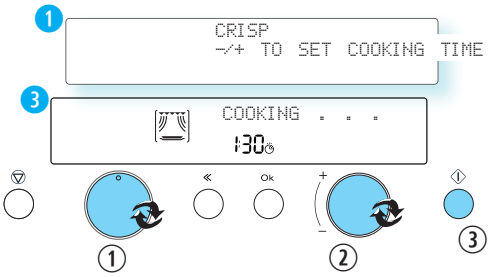
TURBOGRILL COMBI	
Power	Suggested use:
650 W	**Cooking** Vegetables & Gratins
350 - 500 W	**Cooking** Poultry & Lasagne
160 - 350 W	**Cooking** Fish & frozen gratins
160 W	**Cooking** Meat
90 W	**Gratinating** fruit
0 W	**Browning** only during cooking



CRISP

USE THIS FUNCTION TO reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

1. **TURN THE MULTIFUNCTION KNOB** to the crisp position.
2. **TURN THE ADJUST KNOB** to set the cooking time.
3. **PRESS THE START BUTTON.**



THE OVEN AUTOMATICALLY use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

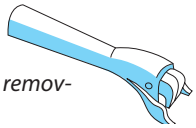
ENSURE *that the Crisp-plate is correctly placed in the middle of the Glass turntable.*

THE OVEN AND THE CRISP-PLATE *become very hot when using this function.*

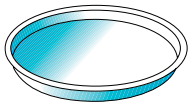
DO NOT PLACE THE HOT CRISP-PLATE *on any surface susceptible to heat.*

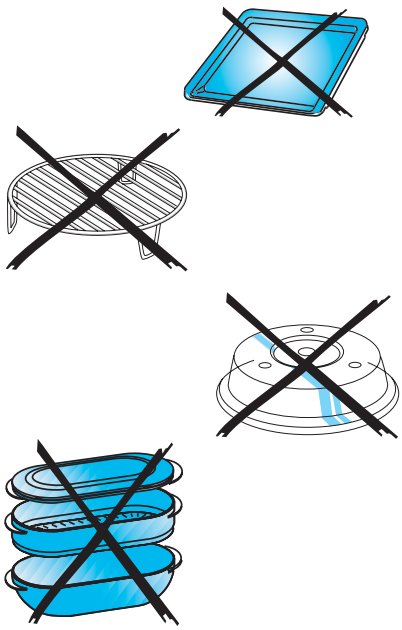
BE CAREFUL, NOT TO TOUCH *the ceiling beneath the Grill element.*

USE OVEN MITTENS *or* ***the special Crisp handle*** *supplied when removing the hot Crisp-plate.*



ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

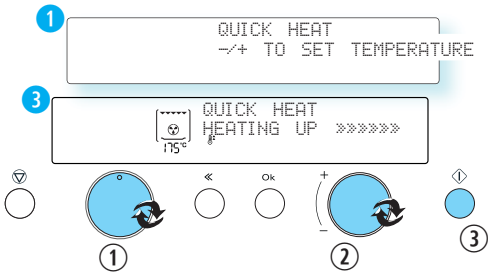




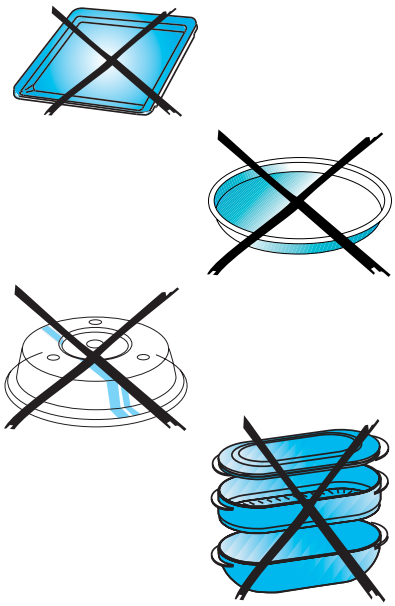
QUICK HEAT

Use this function to preheat the empty oven.
Preheating is always done with the oven empty just like you would in a conventional oven before cooking or baking.
Do not place food before or during preheating in the oven. It will be burned from the intense heat.

1. **Turn the multifunction knob** to the Quick heat position.
2. **Turn the adjust knob** to set the temperature.
3. **Press the Start button.**



During the heating process the indicator bar is rising until the set temperature is reached.
Once the heating process has been started the temperature can easily be adjusted by turning the adjust knob.
When the set temperature is reached The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert food and choose a Forced Air function to begin cooking.

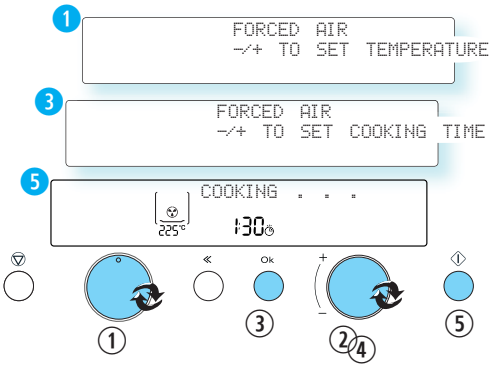


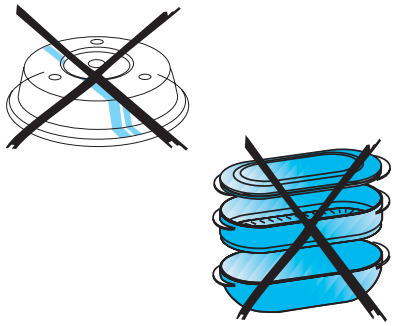
FORCED AIR

Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.

1. **Turn the multifunction knob** to the Forced Air position. (default temperature is displayed).
2. **Turn the adjust knob** to set the temperature.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the adjust knob** to set the cooking time.
5. **Press the Start button.**

Use the Wire rack to put food on to allow the air to circulate properly around the food.
Use the baking plate when baking small items like cookies or rolls.
Once the heating process has been started the cooking time can easily be adjusted by turning the adjust knob. Use the back button to return to where you can change end temperature.





FORCED AIR COMBI

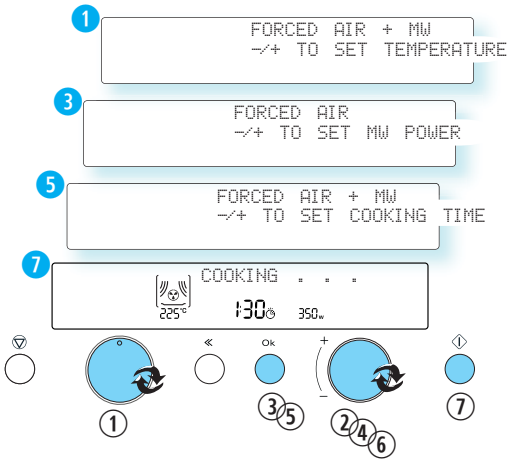
Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

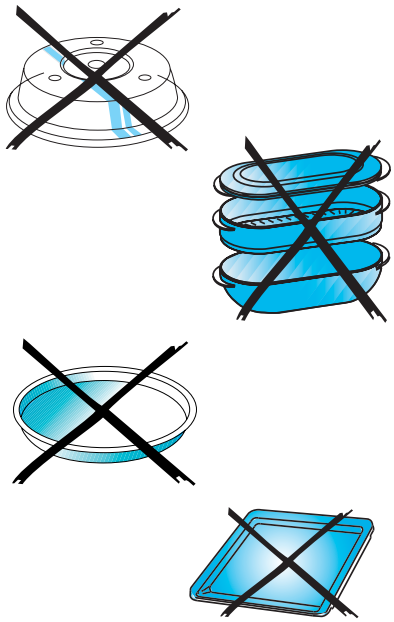
1. **Turn the multifunction knob** to the Forced Air position (default temperature is displayed).
2. **Turn the adjust knob** to set the temperature.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting (default microwave power level is displayed).
4. **Turn the adjust knob** to set the power level.
5. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting (default time is displayed).
6. **Turn the adjust knob** to set the cooking time.
7. **Press the Start button.**

Once the heating process has been started the cooking time can easily be adjusted by turning the adjust knob. Use the back button to return to where you can change power level or end temperature.

The Max. possible microwave power level when using the Forced air is limited to a factory-preset level.

FORCED AIR COMBI	
Power	Suggested use:
350 W	**Cooking** Poultry, Fish & Gratins
160 W	**Cooking** Roasts
90 W	**Baking** Bread & Cakes
0 W	**Browning** only during cooking

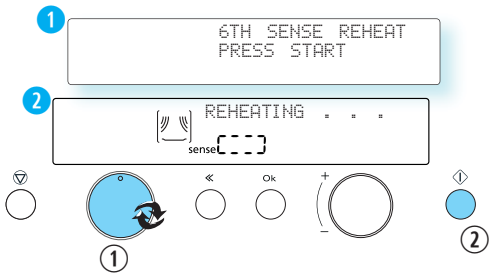




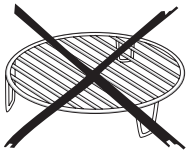
6TH SENSE REHEAT

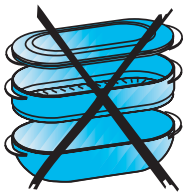
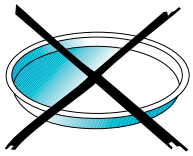
USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered.
PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.

1. **TURN THE MULTIFUNCTION KNOB** to the 6Th Sense Reheat position.
2. **PRESS THE START BUTTON.**



THE PROGRAM SHOULD NOT be interrupted before the remaining reheat time is displayed.
THE PROGRAM CAN BE interrupted when the reheat time is displayed.
THE NET WEIGHT shall be kept within 250 - 600 g when using this function. If not you should consider using the manual function to obtain the best result.
ENSURE the oven is at room temperature before using this function in order to obtain the best result.

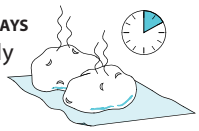


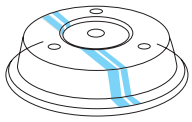
WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

PLACE THIN SLICES of meat on top of each other or interlace them.
THICKER SLICES such as meat loaf and sausages have to be placed close to each other.

1-2 MINUTES STANDING TIME ALWAYS IMPROVES the result, especially for frozen food.



ALWAYS USE THE SUPPLIED COVER with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the supplied cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.



PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

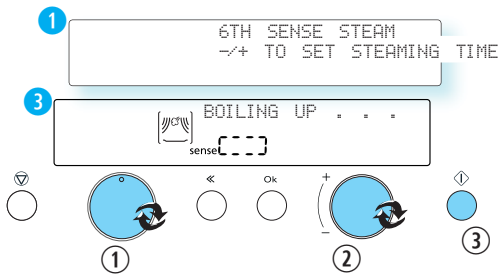
6TH SENSE STEAM

USE THIS FUNCTION FOR such food as vegetables, fish, rice and pasta.

THIS FUNCTION WORKS IN 2 STEPS.

- The first step quickly brings the food to boiling temperature.
- The second step automatically adjusts to simmering temperature in order to avoid over boiling.

1. **TURN THE MULTIFUNCTION KNOB** to the 6Th Sense Steam position.
2. **TURN THE ADJUST KNOB** to set the steaming time.
3. **PRESS THE START BUTTON.**



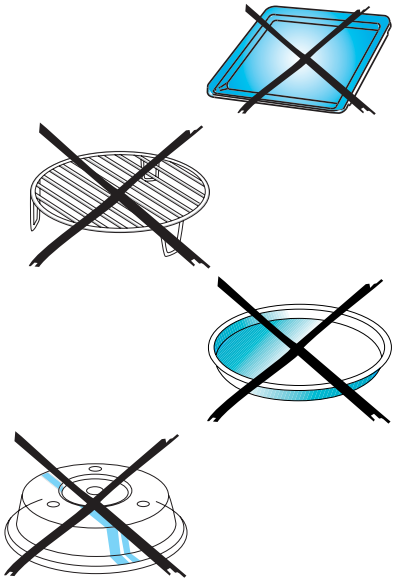
***THE STEAMER IS** designed to be used with microwaves only!*

NEVER USE IT WITH ANY OTHER FUNCTION AT ALL.

USING THE STEAMER *in any other function may cause damage.*

ALWAYS ENSURE *that the turntable is able to turn freely before starting the oven.*

ALWAYS PLACE *the steamer on the Glass Turntable.*



COVER

ALWAYS COVER THE FOOD WITH A LID. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

DO NOT use plastic or aluminum wrappings when covering the food.

VESSELS

VESSELS USED SHOULD NOT be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size. This is to avoid over boiling.

COOKING VEGETABLES

PLACE THE VEGETABLES into the strainer.
Pour 100 ml water into the bottom part.
Cover with the lid and set the time.
SOFT VEGETABLES such as broccoli and leek require 2-3 minutes cooking time.
HARDER VEGETABLES such as carrots and potatoes require 4-5 minutes cooking time.

COOKING RICE

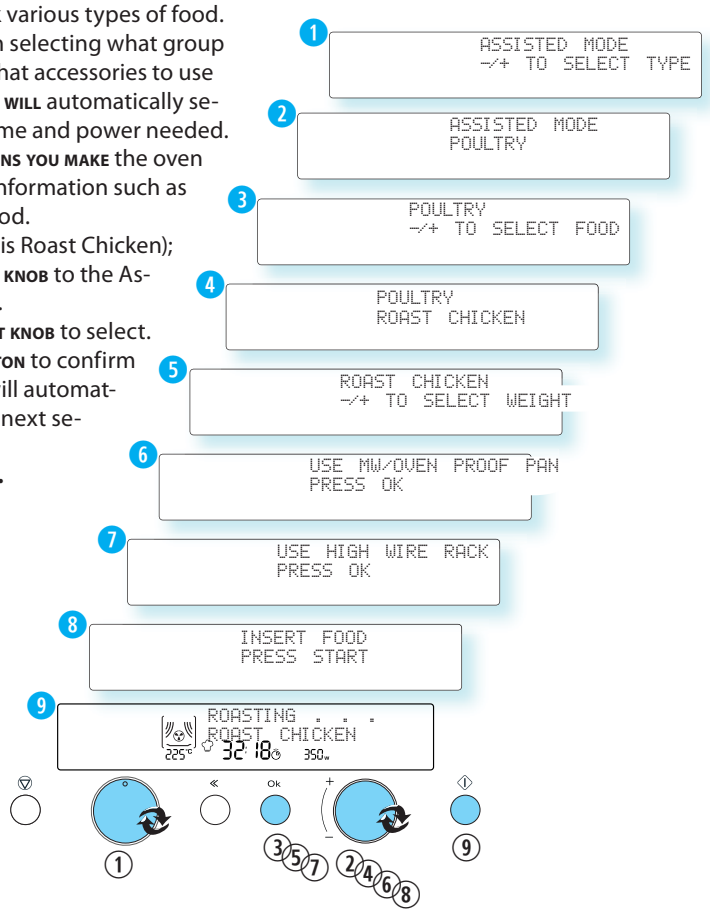
USE THE RECOMMENDATIONS ON THE PACKAGE regarding the cooking time, the amount of water & rice.

PLACE THE INGREDIENTS IN THE BOTTOM PART, cover with the lid and set the time.

ASSISTED MODE

Use this function to cook various types of food.
The oven will assist you in selecting what group of food, type of food, what accessories to use
In Assisted mode the oven will automatically select cooking method, time and power needed.
Depending on the selections you make the oven will ask you additional information such as the net weight of the food.
The principle is (example is Roast Chicken);

1. Turn the multifunction knob to the Assisted Mode position.
2, 4, 6, 8. Turn the adjust knob to select.
3, 5, 7. Press the OK button to confirm your selection. You will automatically be taken to the next selection.
9. Press the Start button.



Only use the utensils suggested by the oven.

When the cooking has finished you may continue (if needed) by simply turning the Adjust knob to add additional cooking time. The oven is preset with the best cooking mode for continued cooking of the specific food.

Roast beef on default setting will become "Medium".
For "Rare", choose Doneness -②
For "Well done", choose Doneness +②
For best result, cover the roasts with foil when cooking is finished and let stand for about 10 minutes.

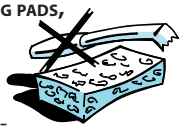
Some food classes require the food to be turned or stirred during cooking. In these cases the oven will stop and prompt you to perform the needed action. If the door isn't opened at this time (within 3 minutes) the oven assumes that no more cooking is needed and returns to stand by.

Small amount of oil or butter can be used when preheating the Crisp plate.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



Do not use metal scouring pads, ***abrasive cleansers,*** *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.* ***Do not spray*** *directly on the oven.*

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

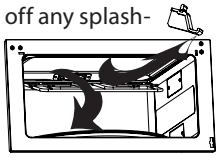
Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Do not use steam cleaning appliances when cleaning your microwave oven.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

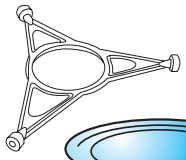
The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with warm water, detergent and a sponge.



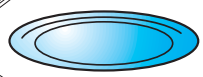
- Twist and remove the ceramic hook.
- Fold down the front end of the grill element to access the ceiling for cleaning.

DISHWASHER SAFE:

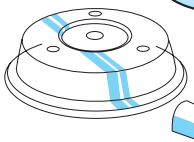
Turntable support.



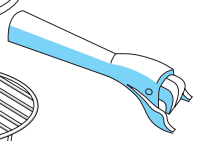
Glass turntable.



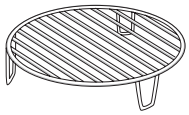
Cover



Crisp handle.

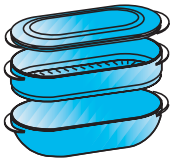


Wire rack.



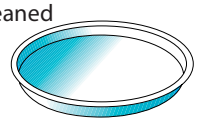
Baking plate

Steamer



CAREFUL CLEANING:

The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.



Always let the crisp-plate cool off before cleaning.

Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

Do not use steel-wool pads. This will scratch the surface.

TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.
- During the operation of some functions, a symbol [- - -] may be displayed. This is normal and indicates that the oven performs some calculations in order to reach a good end result.

This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

Service only to be carried out by a trained service technician. *It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*

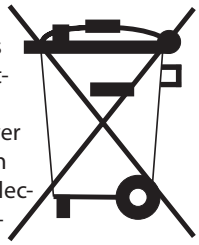
Do not remove any cover.

ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

In accordance with IEC 60705.

The International Electrotechnical Commission, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	11 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
12.3.4	1100 g	28-30 min	Forced air 200 °C + 350 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced air 200 °C + 90 W	Pyrex 3.827
12.3.6	1000 g	30-32 min	Forced air 225 °C + 350 W	Pyrex 3.827
13.3	500 g	2 min 12 sec	Jet defrost	

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Whirlpool Sweden AB